

# Citra IPA

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- Gravity **14 BLG**
- ABV ---
- IBU **45**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (77.3%)	80 %	4
Grain	Strzegom Karmel 30	0.3 kg (5.8%)	75 %	30
Grain	Pszeniczny	0.5 kg (9.7%)	85 %	4
Grain	Zakwaszający	0.175 kg (3.4%)	70 %	4
Grain	Weyermann - Carapils	0.2 kg (3.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Aroma (end of boil)	Citra	20 g	15 min	12 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Aroma (end of boil)	Citra	10 g	1 min	12 %
Dry Hop	Citra	40 g	5 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	150 ml	Fermentis